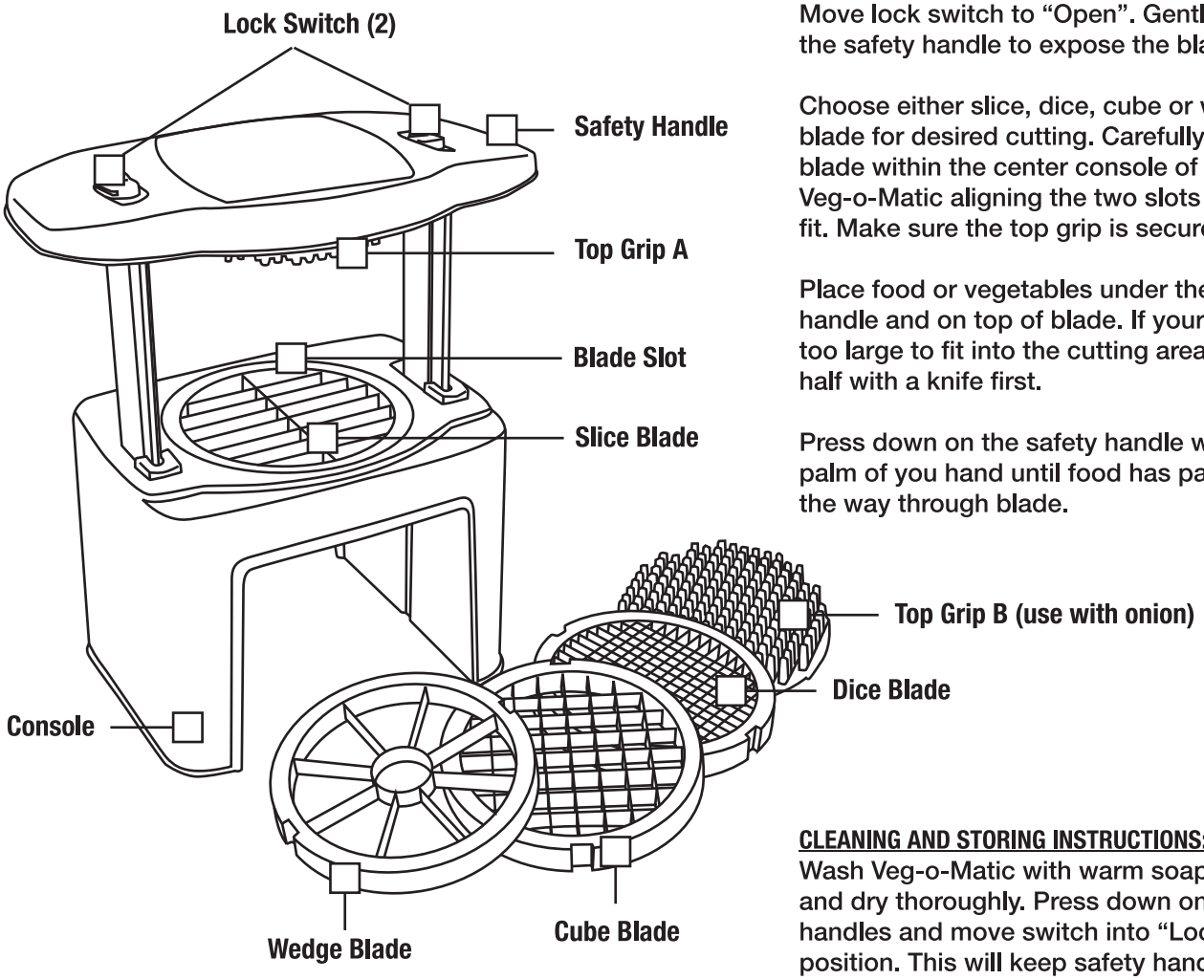
Ronco®
Always Innovating

Veg-o-Matic™

AN ORIGINAL RON POPEIL CLASSIC

The Veg-o-Matic slices and dices cubes with one easy stroke.
Great for making perfectly sliced potatoes.



INSTRUCTIONS:

Move lock switch to "Open". Gently pull up the safety handle to expose the blade slot.

Choose either slice, dice, cube or wedge blade for desired cutting. Carefully place the blade within the center console of the Veg-o-Matic aligning the two slots for a snug fit. Make sure the top grip is secure.

Place food or vegetables under the safety handle and on top of blade. If your food is too large to fit into the cutting area, cut in half with a knife first.

Press down on the safety handle with the palm of you hand until food has passed all the way through blade.

CLEANING AND STORING INSTRUCTIONS:

Wash Veg-o-Matic with warm soapy water and dry thoroughly. Press down on safety handles and move switch into "Lock" position. This will keep safety handles locked down on console.

CAUTION: Always use the Safety Handle when cutting food. Be careful with all the blades, they are extremely sharp. Treat them as you would treat knives. For food prep only. Keep away from children.

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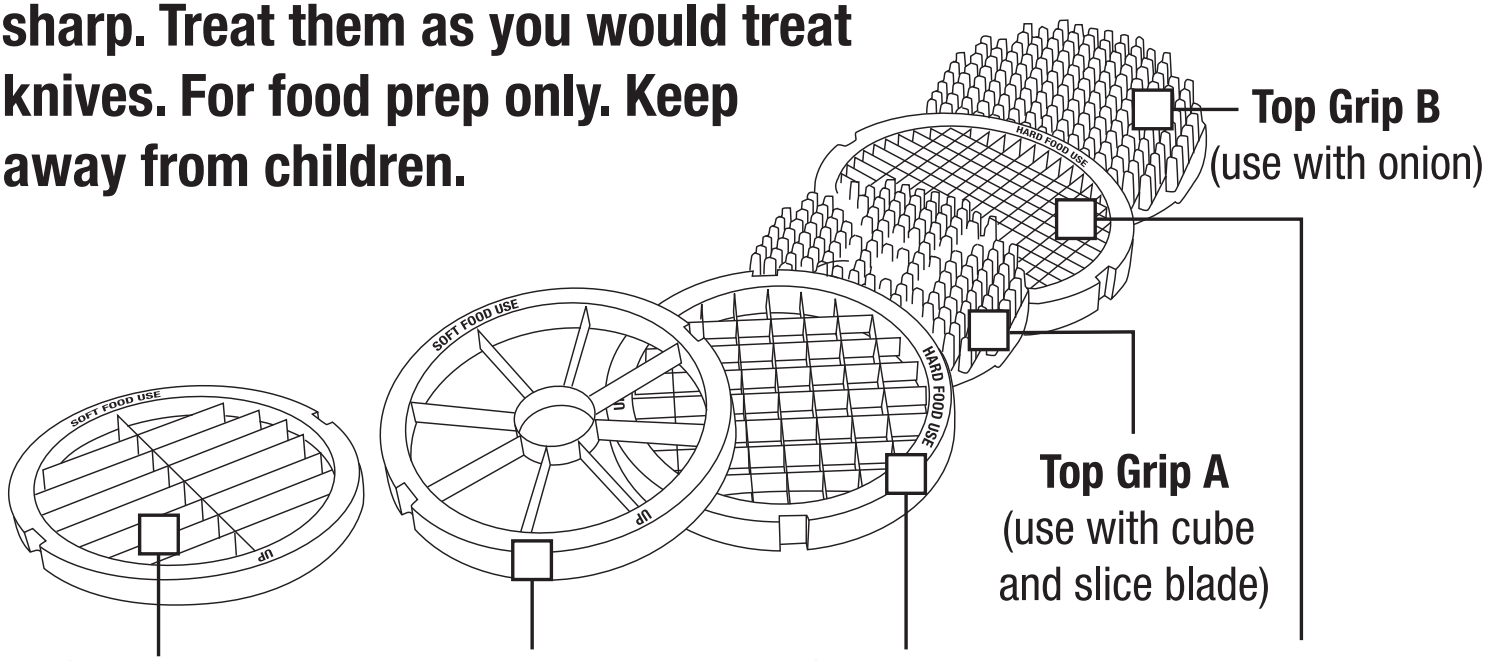
08.11 Model: FS100200GEN

Veg-o-Matic™ BLADE INSTRUCTIONS

WARNING: Be careful with all the blades, they are extremely sharp. Treat them as you would treat knives. For food prep only. Keep away from children.



Slice Blade for Tomato

Designed for tomatoes, use w/ top grip A (pictured above), put tomato in middle of cutting area, tomato size should be smaller than the plastic cycle, if tomato is too large to fit into cutting area, cut in half w/ a knife first.

Wedge Blade for Apple

Designed for apples, used w/ top grip A (pictured above).It also can cut other soft foods, such as pimiento. Put the food or vegetable in middle of cutting area, food or vegetable size should be smaller than the plastic cycle, if food or vegetable is too large to fit into cutting area, cut in half w/ a knife first.

Cube Blade for Potato

Designed for potatoes and other hard foods, use w/ top grip A (pictured above), put the food or vegetable in the middle of cutting area, and the food or vegetable size should be smaller than the plastic cycle, if your food or vegetable is too large to fit into cutting area, cut in half w/ a knife first.

Dice Blade for Onion

Designed for onions only use w/ top grip B (pictured above), first shuck off husk then cut in half w/ a knife, quarter is best, put onion in middle of cutting area, onion size should be smaller than the plastic cycle and fit into cutting area.

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